

COUNTY OF SAN LUIS OBISPO

Environmental Health Division

SAN LUIS THURSDAY NIGHT PROMOTION CHECKLIST AND APPLICATION

All food vendors are required to return a signed and completed copy of this checklist to Environmental Health two weeks prior to their first appearance at TNP. Return to: Environmental Health Division, 2156 Sierra Way, San Luis Obispo, CA 93401. Permit fees **must** be paid prior to issuing a permit.

(fill in blank or check the appropriate box(es))

1. DBA / Address of participant:
2. Date of initial appearance at Thursday Night Promotion:
3. List food to be sold or given away to the public:
4. I am protecting my food, utensils, plates, cups, etc. from flies, dust, and the public by the following method:
☐ Booth with **solid** lower walls at least 3 feet high, and floor and ceiling constructed of either wood, canvas, plastic or similar material, and fine mesh fly screening, completely enclosing open food areas, with service windows no larger than 216 sq. inches (12"x18"), and a booth label. Utensil/hand washing required. (grass, dirt or concrete/asphalt floors **not acceptable**)

-OR-

5. I am protecting my **packaged food and food storage area** by the following method:
☐ an open air booth with solid, three foot high walls constructed of either wood, canvas, plastic or similar material and a booth label. Smooth, cleanable floor is required.

-OR-

6. ☐ I will be operating an Open-Air Barbecue in conjunction with, and within 200 feet of, _____
Handwashing is required at Barbecue pit.

-OR-

7. ☐ I will be operating a **food cart / vehicle / mobile food preparation unit** in conjunction with _____ (commissary).

8. Utensil, and handwashing **will / will not** be required. If required, water will be provided via;
☐ approved bottled water (Arrowhead, Sparkletts, etc.)
☐ hose-bib on-site at the festival
☐ other (specify)

Handwashing station consists of water container with spigot, water catch basin, pump soap, paper towels, trash receptacle.

Utensil washing station consists of two shallow tubs, one with soapy water, one with bleach water (1 tblsp bleach per gallon water)

9. Electricity is provided for my booth's use. ☐ yes ☐ no

10. I am providing the following **hot temperature control** for the hot holding of all potentially hazardous foods above 140°F:

<input type="checkbox"/> camp stove	<input type="checkbox"/> steam table and lids
<input type="checkbox"/> sterno and hotel trays	<input type="checkbox"/> electric stove top
<input type="checkbox"/> double steamer	<input type="checkbox"/> other (specify) _____

* **NOTE:** Potentially hazardous food examples: meat, tamales, cooked beans, cooked rice, potato salad, etc.

11. ☐ Yes, I am providing an accurate probe thermometer to **measure** the hot and cold holding of potentially hazardous foods during all times of booth operation.

12. I am providing the following **cold temperature control** for the cold holding of potentially hazardous food below 45°F:

<input type="checkbox"/> ice chests	<input type="checkbox"/> refrigerator	
<input type="checkbox"/> refrigerated truck	<input type="checkbox"/> ice bath and tubs	
<input type="checkbox"/> probe thermometer	<input type="checkbox"/> other	(specify) _____

13. Names _____ and _____ phone _____ numbers _____ of applicants: _____

14. I have read, understand and will comply with the "Temporary Food Facility Booth Requirements and Procedures" handout. I have enclosed my check for a permit made payable to SLO COUNTY HEALTH.

IMPORTANT: Any changes in menu or booth/facility structure must be approved in advance by this Division.

Applicant

Date

Authorizing Agent

Date

Sponsoring Agent

Date

Amount \$ _____ () Paid () Still Owes

() Cash _____ () Check # _____ Initials _____ Date _____

20-Jun-02